



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech.(Food Technology) 2021 Admission**  
**V Semester Final Examination – January 2024**

Pafe.3125

**Food Plant Sanitation (1+1)**

**Marks: 50**  
**Time: 2 hours**

**I Fill in the blanks**

**(10x1=10)**

1. The full form of the Acronym HACCP is .....
2. SIP means ..... [Sterilization in Place, Sanitation in Place, Standards in Place]
3. Sanitation and food product safety in India is governed by FSSAI.
4. Mycology deals with study of pathogens.

**Answer the following**

5. Define Food contamination giving some examples.
6. What are Quaternary Ammonium Compounds?
7. What are "Aflatoxins"?
8. Define BOD<sub>5</sub>.
9. What are surfactants?
10. Name some of the allergens that must be labelled on packaged food products sold in market.

**II Write short notes on ANY FIVE of the following**

**(5x2=10)**

1. State purpose & mechanism of chlorination & its permissible levels in food processing industry.
2. State the criteria for selection of appropriate detergents for food industry.
3. Name popular tests for judging the effectiveness of cleaning.
4. Briefly describe solid waste handling and disposal in a typical food processing plant.
5. Discuss briefly the role of HACCP in plant sanitation.
6. Why is it important for food processing personnel to wear clean and appropriate attire?
7. Discuss ways and means to prevent can cross-contamination in a food processing plant?

**III Answer ANY FIVE of the following**

**(5x4=20)**

1. Write short note on CIP method for a milk processing plant.
2. Write short note on waste water characteristics.
3. List different types of biological process employed for BOD reduction of waste water generated by a food industry.
4. Describe any one type of anaerobic or aerobic waste stabilization (treatment) process with a neat diagram.
5. Explain food borne bio-terrorism with examples and state measures to prevent such an event.
6. Differentiate between cleaning and sanitation with examples. Discuss steps taken for cleaning of food processing plant and machinery.
7. Discuss fruit and vegetable processing plant sanitation plan and indices of its efficacy.

**IV Write an essay on ANY ONE of the following**

**(1x10=10)**

1. Sanitation practices and procedures in a dairy processing plant
2. Effective pest management in food processing plant

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